

AMENDMENT OF SOLICITATION/MODIFICATION OF CONTRACT

1. PAGE 1 OF 2 PAGES

2. AMENDMENT/MODIFICATION NO.: 07	3. EFFECTIVE DATE 2/7/06	4. PURCHASE REQUISITION NO.:	5A. SOLICITATION/CONTRACT/PROJECT TITLE
			5B. PROJECT NO (If applicable)
6. ISSUED BY ARCHITECT OF THE CAPITOL United States Capitol Washington, D.C. 20515		7. ADDRESS AMENDMENT/MODIFICATION TO Architect of the Capitol Procurement Division Ford House Office Building, Room H2-263 Attn: Christopher Blumberg Second and "D" Streets, S.W. Washington, DC 20515	
8. NAME AND ADDRESS OF CONTRACTOR (No., Street, County, State and Zip Code)		X	9A. AMENDMENT OF SOLICITATION NO. 050019
			9B. DATED (See Item 11) September 26, 2005
			10A. MODIFICATION OF CONTRACT/ORDER NO.
			10B. DATED (See Item 13)

11. THIS ITEM APPLIES ONLY TO AMENDMENTS OF SOLICITATIONS

The above numbered solicitation is amended as set forth in Item 14. The hour and date specified for receipt of offers is not extended. Offers must acknowledge receipt of this amendment prior to the hour and date specified in the solicitation or as amended, by one of the following methods:

(a) By completing Items 8 and 15, and returning 1 copies of the amendment;

(b) By acknowledging receipt of this amendment in Block 12 of the AOC 33 or Block 19 of the AOC 1442 of the original solicitation package, giving amendment number and its date; or

(c) By separate letter which includes a reference to the solicitation and amendment numbers.

FAILURE OF YOUR ACKNOWLEDGEMENT TO BE RECEIVED AT THE PLACE DESIGNATED FOR THE RECEIPT OF OFFERS PRIOR TO THE HOUR AND DATE SPECIFIED MAY RESULT IN REJECTION OF YOUR OFFER. If by virtue of this amendment you desire to change an offer already submitted, such change may be made by letter, provided each letter makes reference to the solicitation and this amendment, and is received prior to the opening/receipt hour and date specified.

12. ACCOUNTING AND APPROPRIATION DATA (If required)

13. THIS ITEM APPLIES ONLY TO MODIFICATIONS OF CONTRACTS/ORDERS AND MODIFIES THE CONTRACT/ORDER NO. AS DESCRIBED IN ITEM 14.

Check One			
	A. THIS CHANGE ORDER IS ISSUED PURSUANT TO: (Specify authority) THE CHANGES SET FORTH IN ITEM 14 ARE MADE IN THE CONTRACT/ORDER NO. IN ITEM 10A.		
	B. THE ABOVE NUMBERED CONTRACT/ORDER IS MODIFIED TO REFLECT THE ADMINISTRATIVE CHANGES (such as changes in paying office, appropriation date, etc.) SET FORTH IN ITEM 14, PURSUANT TO THE AUTHORITY OF FAR 43.103(b)(1)		
	C. THIS SUPPLEMENTAL AGREEMENT IS ENTERED INTO PURSUANT TO AUTHORITY OF:		
	D. OTHER (Specify type of modification and authority)		
E. IMPORTANT: Contractor _____ is not, _____ is required to sign this document and return it to the issuing office.			
14. DESCRIPTION OF AMENDMENT/MODIFICATION SEE CONTINUATION PAGE Except as provided herein, all terms and conditions of the document referenced in Item 9A or 10A, as heretofore changed, remains unchanged and in full force and effect.			
15A. NAME AND TITLE OF SIGNER (Type or print)		16A. NAME OF CONTRACTING OFFICER (Type or print)	
15B. OFFEROR/CONTRACTOR _____ (Signature of person authorized to sign)	15C. DATE SIGNED	16B. UNITED STATES OF AMERICA By _____ (Signature of Contracting Officer)	16C. DATE SIGNED

AMENDMENT NO.: 07 Solicitation No.: 050019

This amendment is issued as follows:

- 1) Revise Operational Responsibility Matrix in Sections J.4.5, J.5.4, J.5.22, and J.6.4 to reflect the Contractor's responsibility for "Removal and disposal of used oil from server and kitchen."
- 2) The following pages shall be removed and replaced. The replaced pages contain black lines in the right hand margin which indicate text that has been changed.

Remove Page(s)	Insert Pages
J.4.5	J.4.5
J.5.4	J.5.4
J.5.22	J.5.22
J.6.4	J.6.4

- 3) Provide responses to the following question:

a) Can we get the labor breakdown for the House catering staff and for the commissary staff? Can you provide a breakdown by position, rate of pay, and total hours worked? This does not seem to be included in section J.5.19.

Response

Further information on this issue is not available at this time. If additional data is received, it will be distributed as an RFP amendment.

SECTION J.4.5

CVC EXHIBITS

OPERATING RESPONSIBILITY SUMMARY MATRIX

FOODSERVICES RFP

Operating Responsibilities Summary

U.S. Capitol Visitor Center

The following shall be charged as direct operating expense to the foodservice operation and shall appear in monthly operating statements except where marked as an Entity responsibility in which case the expense becomes direct cost to the Entity. All charges are subject to the Entity's approval.

OPERATING RESPONSIBILITY	CONTRACTOR	ENTITY
FOOD & BEVERAGE		
Food purchasing	X	
Processing of invoices	X	
Payment of invoices	X	
Food Inventory ownership	X	
All menus and price lists on Intranet	X	X
Review and approval of menus, price lists, days and hours of operation		X
Meeting/Conference room water service (only)		X
Adherence to standards of the "US Dietary Guidelines"	X	
Current price & portion book	X	
Menu testing & planning	X	
Vending Services, must be approved if sub-contractor (none contemplated at this time)	X	
EQUIPMENT & UTILITIES		
China/silverware/glassware original purchase to inventory level required for operation	X	
China/silverware/glassware replacement	X	
Replacement of permanent capital equipment, Entity owned		X
Cost of repairing equipment, Entity owned		X
New concept equipment (for new service/marketing) purchase and repair	X	
Furniture – dining & office provided, repaired and replaced		X
Preventative maintenance equipment program		X
Utilities		X
Rental of foodservice equipment	X	
Fixtures/Furnishings, includes carpet & drapes, provide and repair		X
Initial and annual physical inventory mutually taken of all Entity owned equipment	X	X

OPERATING RESPONSIBILITY	CONTRACTOR	ENTITY
OFFICE & ADMINISTRATION		
Postage & fees charged for Entity services	X	
Maintaining operating records approved by the Entity	X	
Review & audit of operations		X
Taxes/licenses	X	
Postage and shipping	X	
SUPPLIES		
Detergent and cleaning supplies	X	
Paper and other disposable supplies	X	
Laundry (includes linen replacement)	X	
Uniforms	X	
Office supplies	X	
Merchandising & Marketing materials (approved by Entity)	X	
Printing and copying	X	
Supply inventory	X	
CLEANING		
Equipment and outside & exposed inside area of hoods (daily wipe down)	X	
Vent from hoods to outside		X
Cleaning of grease traps		X
Windows		X
Floors behind the service counters and in the serving area	X	
Floors in seating area		X
Cleaning and replacement of carpets/drapes		X
Walls in kitchen/servery	X	
Walls in dining room		X
Ceilings and fans		X
Light fixtures		X
Tables and chairs	X	
Sanitation per 2001 Food & Drug Administration Food Code	X	

OPERATING RESPONSIBILITY	CONTRACTOR	ENTITY
FACILITIES SERVICES & SYSTEMS		
Product & Liability Insurance	X	
Workers' Compensation & Employees Liability – Min \$100K / incident as required by laws of District of Columbia	X	
Comprehensive General Liability- min. \$500K bodily injury/occurrence/ \$2m annually aggregate	X	
Auto general liability- \$200K/person, \$500K /accident, \$20K each accident/property liability	X	
Other insurance per Contracting Officer as required	X	
Third Party Sanitarian services		X
Computer hardware & software, Office Systems Management (OSM), POS available from Entity		X
Maintenance of OSM Entity equipment, thru OSM or out-sourced	X	
Other computer hard & soft ware, payroll, purchasing, etc.	X	
Change of foodservice location/improvement for good of Entity		X
Bank Services	X	
Customer surveys	X	
Catering surveys	X	
Telephone local & equipment		X
Telephone long distance	X	
Removal of trash and garbage from kitchen, servery, and seating area	X	
Removal and disposal of used oil from servery and kitchen	X	
Removal of trash and garbage from Capitol grounds		X
Kitchen (knife sharpening)	X	
Fire Safety systems		X
Quality assurance reviews & inspections by Entity		X
Pest control program		X
Security program & systems issues.		X
Meeting/Conference room furniture set-up services		X
Approval of change in hours or days of foodservice		X
Retail sub-contractor to Contractor, Contractor's responsibility, CO approval	X	
LABOR		
Payment of regular full-time wages	X	
Payroll taxes, fringe benefits & employee insurances	X	
Training & development	X	
Employment staff advertising	X	
Displaced Workers ordinance	X	
Collective Bargaining Agreement & any associated costs	X	
Uniforms for staff, industry standards	X	
Personnel policies filed with the Entity & updated	X	
Compliance with Entity rules & security policies	X	
Regularly scheduled sanitation & safety training	X	

SECTION J.5.4

HOUSE EXHIBITS

**OPERATING
RESPONSIBILITY
SUMMARY MATRIX**

U.S. CAPITOL FOODSERVICES RFP

Operating Responsibilities Summary

U.S. House of Representatives

The following shall be charged as direct operating expense to the foodservice operation and shall appear in monthly operating statements except where marked as an Entity responsibility in which case the expense becomes direct cost to the Entity. All charges are subject to the Entity's approval.

OPERATING RESPONSIBILITY	OPERATOR	ENTITY
FOOD & BEVERAGE		
Food Purchasing	X	
Processing of Invoices	X	
Payment of Invoices	X	
Food Inventory Ownership	X	
All menus and price lists on Intranet (presented to House POC for uploading onto Intranet)	X	X
Review and approval of menus, price lists, days and hours of operation		X
Meeting/Conference Room water service (only)		X
Adhere to standards of the "US Dietary Guidelines"	X	
Selling price changes up to 5% increases per quarter approved by Entity	X	X
A current Price & Portion Book must be maintained & provided to Client	X	
Menu testing & planning	X	
Vending Services, must be approved if sub-contracted	X	
EQUIPMENT & UTILITIES		
China/silverware/glassware original purchase to inventory level required for operation. Subject to the approval of the CO or designated representative.	X	
China/silverware/glassware replacement	X	
Replacement of permanent capital equipment, Client owned		X
Cost of repairing equipment, Client owned		X
New Concept equipment (for new service/marketing) purchase and repair	X	
Furniture – Dining & office provided, repaired and replaced		X
Preventative maintenance equipment program		X
Utilities, except phone service		X
Rental of foodservice equipment	X	
Fixtures/Furnishings - includes carpet & drapes, provide and repair		X
Laundry equipment – Contractor provides labor, supplies / Client provided equipment, repair and replacement	X	X
Initial and annual physical inventory mutually taken of all Client owned equipment	X	X

OPERATING RESPONSIBILITY	OPERATOR	ENTITY
OFFICE & ADMINISTRATION		
Postage & Fees charged for Client services	X	
Maintaining operating records approved by the Client	X	
Review & Audit of operations	X	X
Taxes/licenses	X	
Postage and shipping	X	
SUPPLIES		
Detergent and cleaning supplies	X	
Paper and other disposable supplies	X	
Laundry (includes linen replacement)	X	
Uniforms	X	
Office supplies	X	
Merchandising & Marketing materials	X	
Printing and copying	X	
Supply inventory	X	
CLEANING		
Equipment and outside & exposed inside area of hoods (daily cleaning and sanitization)	X	
Vent from hoods to outside		X
Cleaning of Grease Traps		X
Windows		X
Floors behind the service counters daily and as needed	X	
Floors in public areas daily and as needed		X
Walls in Kitchen/Servery	X	
Walls in Dining Room		X
Ceilings and fans		X
Light fixtures		X
Tables and chairs	X	
Sanitation per 2001 Food & Drug Administration Food Code	X	

OPERATING RESPONSIBILITY	OPERATOR	ENTITY
FACILITIES SERVICES & SYSTEMS		
Product & Liability Insurance	X	
Workers' Compensation & Employees Liability – Min \$100K / incident	X	
Comprehensive General Liability- Min.\$1M bodily injury/occurrence	X	
Auto general liability- \$200K/person, \$1M/accident, \$50K property damage	X	
Other insurance per Contracting Officer as required	X	
Third Party Sanitarian Services		X
Computer hard & soft ware, Office Systems Management (OSM), POS available from Client and other related systems		X
Maintenance of OSM Client equipment, thru OSM or out-sourced	X	
Other computer hard & soft ware, payroll, purchasing, etc.	X	
Change of foodservice location/improvement for good of Client		X
Bank Services	X	
Debit card or other stored value card system and maintenance	X	
Customer Surveys	X	X
Catering Surveys	X	X
Telephone local & equipment	X	
Telephone long distance	X	
Removal of trash and garbage from kitchen	X	
Removal and disposal of used oil from servery and kitchen	X	
Removal of trash and garbage from Capitol grounds		X
Kitchen (knife sharpening)	X	
Fire Safety Systems		X
Quality assurance reviews & inspections by Client		X
Pest control Program		X
Security program & systems issues.		X
Meeting/Conference Room furniture set-up services	X	X
Change in hours or days of foodservice, request mandatory. Must be approved by the CO or designated representative.	X	X
Retail sub-contractor to Contractor, Contractor's responsibility, CO approval	X	
Grease removal	X	

OPERATING RESPONSIBILITY	OPERATOR	ENTITY
LABOR		
Payment of regular full-time wages	X	
Payroll Taxes, Fringe Benefits & Employee Insurances	X	
Training & Development	X	X
Employment Staff Advertising	X	
Displaced Workers ordinance	X	
Collective Bargaining Agreement & any associated costs	X	
Uniforms for staff, industry standards. Requires approval of CO or designated representative.	X	X
Personnel policies filed with the Client & updated	X	
Staff will conduct themselves under Client rules & security policies	X	
Conduct regularly scheduled Sanitation & Safety training	X	

THE UNITED STATES CAPITOL
WASHINGTON, DC

SECTION J.5.22

HOUSE EXHIBITS

FORD BUILDING OPERATING

RESPONSIBILITY

SUMMARY MATRIX

U.S. CAPITOL FOODSERVICES RFP

Operating Responsibilities Summary

U.S. House of Representatives/Ford Cafeteria and Carryout

The following shall be charged as direct operating expense to the foodservice operation and shall appear in monthly operating statements except where marked as an Entity responsibility in which case the expense becomes direct cost to the Entity. All charges are subject to the Entity's approval.

OPERATING RESPONSIBILITY	OPERATOR	ENTITY
FOOD & BEVERAGE		
Food Purchasing	X	
Processing of Invoices	X	
Payment of Invoices	X	
Food Inventory Ownership	X	
All menus and price lists on Intranet (presented to House POC for uploading onto Intranet)	X	X
Review and approval of menus, price lists, days and hours of operation		X
Meeting/Conference Room water service (only)		X
Adhere to standards of the "US Dietary Guidelines"	X	
Selling price changes up to 5% increases per quarter approved by Entity	X	X
A current Price & Portion Book must be maintained & provided to Client	X	
Menu testing & planning	X	
Vending Services, must be approved if sub-contracted	X	
EQUIPMENT & UTILITIES		
China/silverware/glassware original purchase to inventory level required for operation. Subject to the approval of the CO or designated representative.	X	
China/silverware/glassware replacement	X	
Replacement of permanent capital equipment, Client owned		X
Cost of repairing equipment, Client owned		X
New Concept equipment (for new service/marketing) purchase and repair	X	
Furniture – Dining & office provided, repaired and replaced		X
Preventative maintenance equipment program		X
Utilities, except phone service		X
Rental of foodservice equipment	X	
Fixtures/Furnishings - includes carpet & drapes, provide and repair		X
Laundry equipment – Contractor provides labor, supplies / Client provided equipment, repair and replacement	X	X
Initial and annual physical inventory mutually taken of all Client owned equipment	X	X

OPERATING RESPONSIBILITY	OPERATOR	ENTITY
OFFICE & ADMINISTRATION		
Postage & Fees charged for Client services	X	
Maintaining operating records approved by the Client	X	
Review & Audit of operations	X	X
Taxes/licenses	X	
Postage and shipping	X	
SUPPLIES		
Detergent and cleaning supplies	X	
Paper and other disposable supplies	X	
Laundry (includes linen replacement)	X	
Uniforms	X	
Office supplies	X	
Merchandising & Marketing materials	X	
Printing and copying	X	
Supply inventory	X	
CLEANING		
Equipment and outside & exposed inside area of hoods (daily cleaning and sanitization)	X	
Vent from hoods to outside		X
Cleaning of Grease Traps		X
Windows		X
Floors behind the service counters daily and as needed	X	
Floors in public areas daily and as needed		X
Walls in Kitchen/Servery	X	
Walls in Dining Room		X
Ceilings and fans		X
Light fixtures		X
Tables and chairs	X	
Sanitation per 2001 Food & Drug Administration Food Code	X	

OPERATING RESPONSIBILITY	OPERATOR	ENTITY
FACILITIES SERVICES & SYSTEMS		
Product & Liability Insurance	X	
Workers' Compensation & Employees Liability – Min \$100K / incident	X	
Comprehensive General Liability- Min.\$1M bodily injury/occurrence	X	
Auto general liability- \$200K/person, \$1M/accident, \$50K property damage	X	
Other insurance per Contracting Officer as required	X	
Third Party Sanitarian Services		X
Computer hard & soft ware, Office Systems Management (OSM), POS available from Client and other related systems		X
Maintenance of OSM Client equipment, thru OSM or out-sourced	X	
Other computer hard & soft ware, payroll, purchasing, etc.	X	
Change of foodservice location/improvement for good of Client		X
Bank Services	X	
Debit card or other stored value card system and maintenance	X	
Customer Surveys	X	X
Catering Surveys	X	X
Telephone local & equipment	X	
Telephone long distance	X	
Removal of trash and garbage from kitchen	X	
Removal and disposal of used oil from servery and kitchen	X	
Removal of trash and garbage from Capitol grounds		X
Kitchen (knife sharpening)	X	
Fire Safety Systems		X
Quality assurance reviews & inspections by Client		X
Pest control Program		X
Security program & systems issues.		X
Meeting/Conference Room furniture set-up services	X	X
Change in hours or days of foodservice, request mandatory. Must be approved by the CO or designated representative.	X	X
Retail sub-contractor to Contractor, Contractor's responsibility, CO approval	X	
Grease removal	X	

OPERATING RESPONSIBILITY	OPERATOR	ENTITY
LABOR		
Payment of regular full-time wages	X	
Payroll Taxes, Fringe Benefits & Employee Insurances	X	
Training & Development	X	X
Employment Staff Advertising	X	
Displaced Workers ordinance	X	
Collective Bargaining Agreement & any associated costs	X	
Uniforms for staff, industry standards. Requires approval of CO or designated representative.	X	X
Personnel policies filed with the Client & updated	X	
Staff will conduct themselves under Client rules & security policies	X	
Conduct regularly scheduled Sanitation & Safety training	X	

SECTION J.6.4

SENATE EXHIBITS

OPERATING RESPONSIBILITY SUMMARY MATRIX

FOODSERVICES RFP

Operating Responsibilities Summary

U.S. Senate

The following shall be charged as direct operating expense to the foodservice operation and shall appear in monthly operating statements except where marked as an Entity responsibility in which case the expense becomes direct cost to the Entity. All charges are subject to the Entity's approval.

OPERATING RESPONSIBILITY	CONTRACTOR	ENTITY
FOOD & BEVERAGE		
Food purchasing	X	
Processing of invoices	X	
Payment of invoices	X	
Food Inventory ownership	X	
All menus and price lists on Intranet	X	
Review and approval of menus, price lists, days and hours of operation		X
Meeting/Conference room water service (only)		X
Alcoholic Beverage license	X	
Adherence to standards of the "US Dietary Guidelines"	X	
Current price & portion book	X	
Menu testing & planning	X	
Vending Services, must be approved if sub-contractor	X	
EQUIPMENT & UTILITIES		
China/silverware/glassware original purchase to inventory level required for operation	X	
China/silverware/glassware replacement	X	
Replacement of permanent capital equipment, Entity owned		X
Cost of repairing equipment, Entity owned		X
New concept equipment (for new service/marketing) purchase and repair	X	
Furniture – dining & office provided, repaired and replaced		X
Preventative maintenance equipment program	X	
Utilities		X
Rental of foodservice equipment	X	
Fixtures/Furnishings, includes carpet & drapes, provide and repair		X
Initial and annual physical inventory mutually taken of all Entity owned equipment	X	X

OPERATING RESPONSIBILITY	CONTRACTOR	ENTITY
OFFICE & ADMINISTRATION		
Postage & fees charged for Entity services	X	
Maintaining operating records approved by the Entity	X	
Review & audit of operations		X
Taxes/licenses	X	
Postage and shipping	X	
SUPPLIES		
Detergent and cleaning supplies	X	
Paper and other disposable supplies	X	
Laundry (includes linen replacement)	X	
Uniforms	X	
Office supplies	X	
Merchandising & Marketing materials (approved by Entity)	X	
Printing and copying	X	
Supply inventory	X	
CLEANING		
Equipment and outside & exposed inside area of hoods (daily wipe down)	X	
Vent from hoods to outside		X
Cleaning of grease traps		X
Windows		X
Floors behind the service counters and in the serving area	X	
Floors in seating area		X
Cleaning and replacement of carpets/drapes		X
Walls in kitchen/servery	X	
Walls in dining room		X
Ceilings and fans		X
Light fixtures		X
Tables and chairs	X	
Sanitation per 2001 Food & Drug Administration Food Code	X	

OPERATING RESPONSIBILITY	CONTRACTOR	ENTITY
FACILITIES SERVICES & SYSTEMS		
Product & Liability Insurance	X	
Workers' Compensation & Employees Liability – Min \$100K / incident as required by laws of District of Columbia	X	
Comprehensive General Liability- min. \$500K bodily injury/occurrence/ \$2m annually aggregate	X	
Auto general liability- \$200K/person, \$500K /accident, \$20K each accident/property liability	X	
Other insurance per Contracting Officer as required	X	
Third Party Sanitarian services	X	
Computer hardware & software, Office Systems Management (OSM), POS available from Entity		X
Maintenance of OSM Entity equipment, thru OSM or out-sourced	X	
Other computer hard & soft ware, payroll, purchasing, etc.	X	
Change of foodservice location/improvement for good of Entity		X
Bank Services	X	
Customer surveys	X	
Catering surveys	X	
Telephone local & equipment		X
Telephone long distance	X	
Removal of trash and garbage from kitchen, servery, and seating area	X	
Removal and disposal of used oil from servery and kitchen	X	
Removal of trash and garbage from Capitol grounds		X
Kitchen (knife sharpening)	X	
Fire Safety systems		X
Quality assurance reviews & inspections by Entity		X
Pest control program		X
Security program & systems issues.		X
Meeting/Conference room furniture set-up services		X
Approval of change in hours or days of foodservice		X
Retail sub-contractor to Contractor, Contractor's responsibility, CO approval	X	
LABOR		
Payment of regular full-time wages	X	
Payroll taxes, fringe benefits & employee insurances	X	
Training & development	X	
Employment staff advertising	X	
Displaced Workers ordinance	X	
Collective Bargaining Agreement & any associated costs	X	
Uniforms for staff, industry standards	X	
Personnel policies filed with the Entity & updated	X	
Compliance with Entity rules & security policies	X	
Regularly scheduled sanitation & safety training	X	